

## Happy Hour

EVERY MONDAY - FRIDAY FROM 3-6 PM

**OUR WAY, EDAMAME** Simply seasoned and charred, grilled lemon, korean dipping sauce **6**

**PRETZEL BITES** Smoked green chile queso **8**

**FAMOUS FRIED PICKLES** Dill pickles, hand-breaded, aged parmesan cheese, herb ranch **8**

**SHEETPAN NACHOS** Smoked green chile queso, pepper jack cheese, black beans, jalapeño, pico, cotija cheese, guacamole, mexican crema **10**  
*Add woodfired grilled chicken or carne asada* **4**

**KILLER CALAMARI** Calamari strips dusted in our special house recipe, grilled lemon, horseradish cocktail and korean dipping sauce **12**

**\$5 TITO'S ON TAP** Original Mule ("The OG") & Seasonal Flavors

**\$4 HOUSE WINES | \$3 WELL COCKTAILS**

**\$2 OFF ALL SPIRITS | \$1 OFF DRAFT BEER & DOMESTIC BOTTLES**

**ALL DRINKS HALF PRICE EVERY TUESDAY DURING HAPPY HOUR**

## Brunch

WEEKENDS 10 AM - 2 PM

**WARM BEIGNETS (BEN-YAYS)** "French" doughnuts, powdered sugar, strawberry-vanilla custard and chocolate fudge sauces **6**

**KISS MY BISCUITS & GRAVY** Two biscuits, sawmill sausage gravy, scrambled eggs, bacon **12**

**KC'S BEST PANCAKES** Three house-made griddle pancakes **11**  
*Add fresh strawberries, blueberries, bananas, chocolate chips or the trifecta (one of each flavor with chocolate chips combined with banana)* **2**

**CHICKEN & WAFFLES** Buttermilk chicken tenders, belgian waffles, sawmill sausage gravy, green onion, whipped butter, pure maple syrup **14**

**TRUCKERS' BREAKFAST** Two eggs, smoked bacon, sausage links, seasoned breakfast potatoes, toast **12**

**VEGETABLE FRITTATA** Roasted seasonal vegetables, basil pesto, pepper jack cheese, seasoned breakfast potatoes, grilled garlic bread **12**  
*Add sausage links, bacon or chorizo* **2**

**THE CURE BURRITO** Chorizo, scrambled eggs, avocado, poblano peppers, pepper jack cheese, green onion, pico, creamy salsa verde, cotija cheese, sour cream, seasoned breakfast potatoes **13**

**PRIME RIB HASH** Diced prime rib, eggs, seasoned breakfast potatoes, caramelized onion, red peppers, jalapeño dip, fried spinach, toast **16**

### BRUNCH COCKTAILS

**MIMOSAS** Classic or Mimosa of the Day **5**  
*Ask your server about today's flavor!*

**KC BLOODY MARY** House recipe bloody mary mix, J. Rieger & Co Premium Wheat Vodka, bacon salt rim **9**

**PINEAPPLE UPSIDE** Pinnacle Whipped Vodka, peach schnapps, pineapple juice, lemon-lime soda, grenadine **8**

**ICED IRISH COFFEE** Kahlua, Jameson Whiskey, heavy cream **8**

**RDG MICHELADA** House recipe bloody mary mix, Modelo Especial, lime juice **8**

## Weekly Specials

### \$5 BURGER MONDAY

Get the best burger around, The Classic, for only five dollars *all day* Monday. Add fries for an extra two bucks. Or choose the Spicy Blue or Sweet Cheeses burger with fries for only 4 more.

### 1/2 OFF HAPPY HOUR TUESDAY

All drinks are half off during happy hour from 3-6 PM every Tuesday.

### FRIED CHICKEN THURSDAY

Marinated for four days, our hand-breaded chicken is dipped in jalapeño buttermilk and pressure fried to perfection. *Served with jalapeño dipping sauce, homemade corn muffins and one additional side.*

**Small White** breast & wing **13**

**Small Dark** leg & thigh **11**

**Large White** two breasts & two wings **18**

**Large Dark** two legs & two thighs **14**

*Best Deal* **1/2 Bird** breast, thigh, leg & wing **16**

**PICK A SIDE:** French fries, green beans, rustic slaw, or roasted garlic mashed potatoes & mushroom gravy.  
*Add additional side* **2** *Substitute brussels sprouts* **2** *or add* **3**

### WHISKEY-SOAKED PRIME RIB WEEKEND (FRIDAY, SATURDAY AND SUNDAY DINNER)

Our prime rib is slow roasted, hand carved to order, then soaked in our whiskey marinade before hitting the woodfired grill **30**  
*Served with roasted garlic mashed potatoes & mushroom gravy, au jus, and creamy horseradish. Plus your choice of house, caesar or wedge salad\**

### 1/2 PRICE WINE SUNDAY

Wind down the weekend and prepare for a new week with your favorite bottle of wine, half off all day long, every Sunday!  
*No bottle excluded!*

**PROUDLY SERVING LOCALLY SOURCED PREMIUM BLACK ANGUS BEEF FROM CREEKSTONE FARMS**

\*Denotes items that are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns.  
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GLUTEN FREE MENU AVAILABLE UPON REQUEST



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WOODFIRED GRILL

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# Let's Get Started

**PRETZEL BITES** Smoked green chile queso **10**

**OUR WAY, EDAMAME** Simply seasoned and charred, grilled lemon, korean dipping sauce **8**

**SHEETPAN NACHOS** Smoked green chile queso, pepper jack cheese, black beans, jalapeño, pico, cotija cheese, guacamole, mexican crema **12**  
*Add woodfired grilled chicken or carne asada* **4**

**QUESO CON CHORIZO** Smoked green chile queso, chorizo, jalapeño, pico, scallions, cotija cheese, white corn tortilla chips **10**

**PRIME RIB EGGROLLS** Shaved prime rib, swiss cheese, peppers, onions, comeback sauce\* **16**

**CHARRED WOODFIRED WINGS** Full pound of ancho-chile spiced wings, ranch or blue cheese dipping sauce **16**

**KILLER CALAMARI** Calamari strips dusted in our special house recipe, grilled lemon, horseradish cocktail and korean dipping sauce **14**

**FAMOUS FRIED PICKLES** Dill pickles, hand-breaded, topped with aged parmesan cheese, herb ranch **10**

# Handcrafted Salads & Soup

*Add grilled or fried chicken* **4** | *Add grilled shrimp* **6** | *Add grilled salmon* **7**

**HOUSE SALAD** Field greens, grape tomatoes, red onion, cucumber, radish, carrots, parmesan cheese, herbed croutons, choice of dressing **7** | **11**  
*Choice of ranch, honey mustard, blue cheese or balsamic vinaigrette dressing*

**HAIL CAESAR** Hearts of Romaine, kale, avocado, crispy capers, parmesan cheese, herbed croutons, creamy anchovy dressing **7** | **11**

**THE WEDGE** Iceberg lettuce, aged blue cheese, frizzled onion, smoked bacon, grape tomatoes, blue cheese dressing, balsamic glaze **9**

**SONORA HOUSE** Ancho woodfired chicken breast, charred sweet corn, grape tomatoes, pepper jack cheese, cotija cheese, red onion, radish, black beans, pepitas, crisp tortillas, chipotle-honey vinaigrette, avocado-jalapeño aioli **15**

**RASPBERRY COCONUT CHICKEN** Coconut-breaded chicken tenders, field greens, artichoke heart, avocado, grape tomatoes, red onion, swiss cheese, toasted almonds, ranch dressing, raspberry coulis **16**

**CHIMICHURRI SALMON** Woodfired grilled salmon, field greens, grape tomatoes, kalamata olives, cucumber, green beans, toasted almonds, goat cheese, balsamic vinaigrette, chimichurri\* **18**

 **CLASSIC TOMATO SOUP & CHEESE FRITTER** **4** | **6**

# Eat Your Tacos

*Served in warm flour tortillas with poblano rice and black beans*

**CHIPOTLE CHICKEN** Woodfired chipotle chicken, baja slaw, pepper jack cheese, avocado-jalapeño aioli, cotija cheese **15**

**ADOBO SHRIMP** Marinated woodfired shrimp, baja slaw, pepper jack cheese, pineapple salsa, pico, adobo crema, cotija cheese, pepitas\* **17**

**CARNE ASADA** Marinated woodfired striploin, baja slaw, pepper jack cheese, guacamole, cotija cheese, cilantro\* **16**

# Handhelds

*Served with french fries or rustic slaw. Substitute sweet potato waffle fries* **2**

**THE CLASSIC** Black angus beef patty, shaved lettuce, vine ripe tomato, red onion, pickle, mayo\* **12** *Add aged cheddar, swiss, blue cheese, or white cheddar* **1** *smoked bacon* **2**

**SPICY BLUE** Black angus beef patty, blue cheese, frizzled onion, shaved lettuce, vine ripe tomato, serrano chile aioli\* **14**

**SWEET CHEESES** Black angus beef patty, swiss cheese, aged cheddar, cheese fritter, smoked bacon, spicy sriracha aioli\* **14**

**IMPOSSIBLE BURGER** All-natural plant-based burger, white cheddar cheese, shaved lettuce, wild mushroom, pickle, spicy sriracha aioli **15**

**PRIME RIB FRENCH DIP** Hand-shaved prime rib, whiskey marinade, double swiss cheese, caramelized onion, horseradish cream sauce, herb au jus, rustic hoagie\* **18**

**HONEY CHICKEN** Woodfired grilled chicken breast, smoked bacon, shaved lettuce, vine ripe tomato, mayo, ancho-honey glaze **14**

**FRIED JALAPEÑO CHICKEN** Jalapeño buttermilk soaked chicken, bread & butter pickle, rustic ranch slaw, smoked paprika aioli **15**

# House Specialties

**CHICKEN ENCHILADAS** Ancho marinated chicken, pepper jack cheese, creamy salsa verde, mexican crema, pico, red chile poblano rice, mashed black beans **16** *Add fresh guacamole or green chile queso* **2**

**BIG GARY'S MEATLOAF** Old school meatloaf, roasted garlic mashed potatoes & mushroom gravy, pesto garlic butter roasted veggies **17**

**JULIE'S LIGHT & FIT** Woodfired grilled chicken breast, mushrooms, seasonal veggies, artichoke hearts, kalamata olives, green beans, goat cheese tomato salad **17**

**CAJUN PASTA** Tagliatelle pasta, woodfired gulf shrimp, andouille sausage, cajun cream sauce, bell peppers, onions, spinach, fried capers **18**

**CHORIZO MAC N' CHEESE & TENDERS** Cellentani pasta, green chile cheese sauce, pepper jack cheese, chorizo, scallions, herb bread crumbs, breaded-to-order chicken tenders **16**

**CHICKEN TENDERS** Three breaded-to-order chicken tenders, rustic slaw, french fries, choice of dipping sauce **16**

# Off the Grill

**PIKES SALMON** Pikes-rubbed woodfired grilled salmon, farro and vegetable sauté, almond, cali herb puree, feta cheese\* **20**

**KC STRIP 'N' FRIES** 12oz black angus woodfired grilled KC strip, herb garlic butter, french fries, herbed pesto baguette\* **20** *Add grilled shrimp* **6**

**RED EYE RIBEYE** Coffee-rubbed black angus ribeye, fingerling vegetable hash, blue cheese thyme butter, house steak sauce\* **30**

# Drinks

**HOUSE COCKTAILS** **8**

**EVE'S MOJITO** Cruzan Light Rum, sour apple liqueur, house recipe mojito syrup, soda water

**KOCO-MO** Malibu Coconut Rum, 360 Raspberry Vodka, cranberry & lime juices

**STRAWBERRY GIN FIZZ** Tom's Town Gin, strawberry puree, sparkling wine, orange & lemon juices, orange bitters

**LAVENDER LEMONADE** Tito's Vodka, lemonade, blueberry lavender simple syrup, lemon juice

**PALOMA FRESH** Camarena Silver Tequila, grapefruit & lime juices, soda water

*Make it Smoky with Del Maguey Vida Mezcal for \$1 more!*

**MULE COCKTAILS** **9**

**THE OG** Tito's Vodka, premium ginger beer, lime juice

**SEASONAL FLAVORS** Tito's Vodka, with a seasonal spin. Ask your server for details.

**SPECIALTY** **10**

**CASA MARGARITA** Casamigos Reposado Tequila, Gran Gala, house recipe sour mix, lime juice, salted rim

**NEW YORKER** Templeton Rye Whiskey, sweet & dry vermouth, brandied cherries

**IRISH MAID** Jameson Whiskey, St. Germain Elderflower Liqueur, cucumber, lemon juice, simple syrup

## BEER

### BOTTLES & CANS

Budweiser **4**  
Bud Light **4**  
Truly Hard Seltzer **6**  
Ciderboys Hard Cider **6**  
Coors Light **4**  
Corona Light **5**  
Corona Extra **5**  
Michelob Ultra **4.5**

Blue Moon **5.5**  
Boulevard Pale Ale **5.5**  
KC Bier Co Hefeweizen **5**  
Cigar City Jai Alai IPA **5.5**  
Guinness **7**  
Martin City Brewing Hard Way IPA **5**  
St. Pauli Girl **6** *(Non-Alcoholic)*

### DRAFTS

Red Door Ale **4**  
Bud Light **4.5**  
Michelob Ultra **5**  
Stella Artois **6**  
Modelo Especial **5**  
KC Bier Dunkel **5**  
Boulevard Tank **7**  
Boulevard Wheat **5**

## FROM THE CELLAR

### RED

#### Cabernet

Red Door House 6 8  
1895 Bodega Norton, Argentina 10 13 32  
Josh Cellars, California 13 17 40  
Juggernaut Hillside, California 50

#### Merlot

Hayes Ranch, California 8 11 26  
Milbrandt, Washington 10 14 32

#### Pinot Noir

Pinot Evil, Chile 8 10 24  
Matua, New Zealand 10 13 32  
Big Fire, Oregon 14 18 45

#### Radical Reds

Padrillos Malbec, Argentina 9 12 30  
Gen5 Old Vine Zinfandel, California 8 10 24  
The Stump Jump  
Red Blend, California 10 14 32  
Prayers of Sinners  
Red Blend, Washington 11 15 35  
Sixth Sense Syrah, California 12 16 38



7oz. 10 oz. Bottle

### WHITES

#### Chardonnay

Red Door House 6 8  
Matchbook, California 9 12 32  
Hess Select, California 12 16 39  
Talbot Kali Hart, California 48

#### Sauvignon Blanc

Santa Rita 120, Chile 8 11 27  
Haymaker, New Zealand 10 14 33  
Kim Crawford, New Zealand 13 18 43

#### Pinot Grigio

Cavaliere d'Oro, Italy 9 12 28  
Scarpetta, Italy 12 16 37

#### Interesting Whites

Chapoutier Belleruche Rosé, France 10 14 33  
Hogue Riesling, Washington 8 11 27  
Nine Vines Moscato, Australia 9 13 30

#### Sparkling

La Marca, Prosecco, Italy 10

## Sides

**FRENCH FRIES 3 | SWEET POTATO WAFFLE FRIES 4.5**

**RUSTIC SLAW 3 | GREEN BEANS 4 | SAUTÉED VEGGIES 5**

**BRUSSELS SPROUTS\*/BACON JAM 5**

**ROASTED GARLIC MASHED POTATOES & MUSHROOM GRAVY 4**